THE AMBARVALE HOTEL

WEDDINGS

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WEDDINGS

The Gardens provides a stunning ceremony space, versatile dining areas in The Pavilion or The Canopy.

The Gardens is also available for exclusive hire equipped with a dancefloor, festoon lighting and your own private bar. Known for its lush and well-maintained gardens, it's the ideal setting for an outdoor ceremony and reception.

If you prefer a lush garden artium setting, **The Greenhouse** and **Greenhouse Lounge** are the perfect spaces for your ceremony and reception.

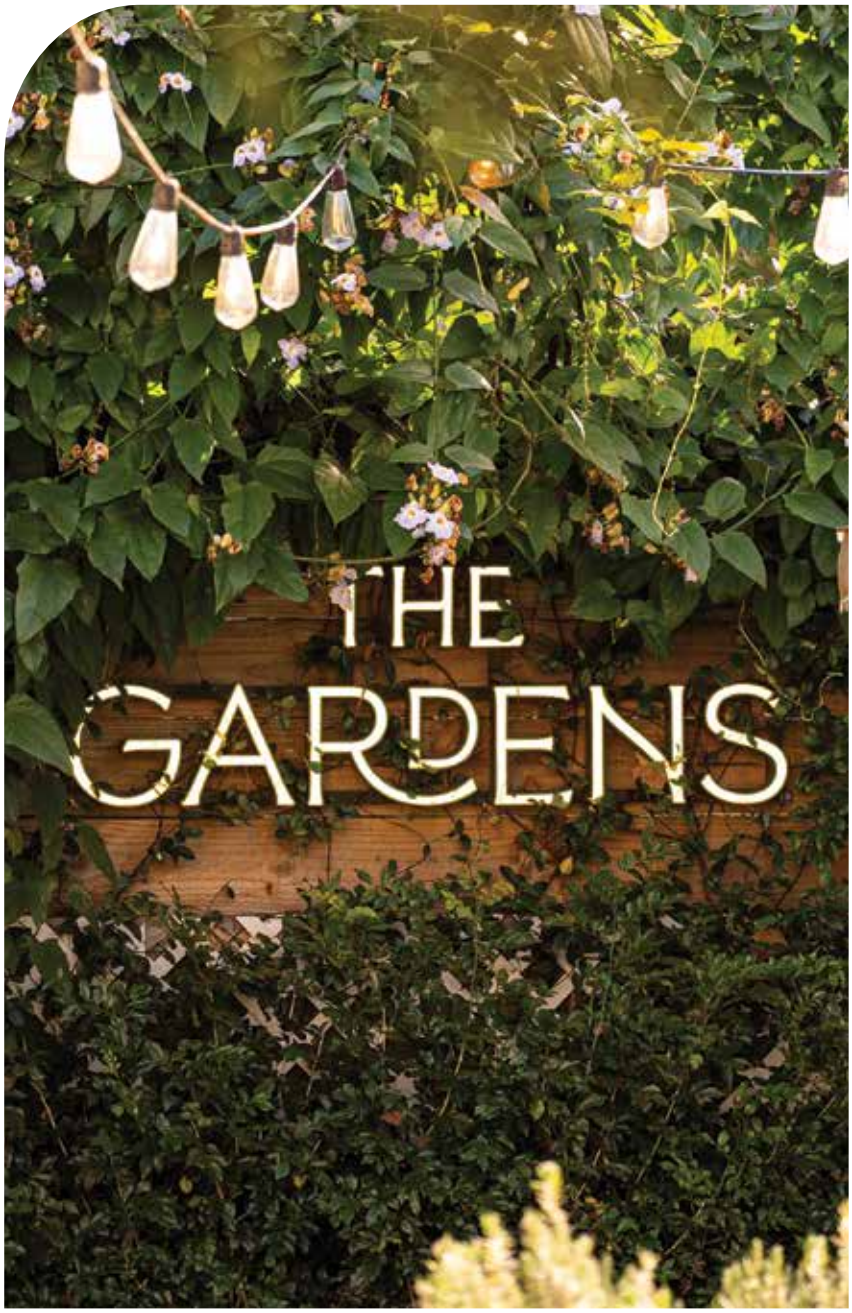
COCKTAIL STYLE	SEATED STYLE	CEREMONY ONLY
4–6 hour packages available	2 or 3 course banquet options available	Followed by 1 hour drink package
Exclusive use of the space	Exclusive use of the space	Canape service also available

Our dedicated functions manager has over 15 years' experience as a wedding planner and is here to assist tailoring a wedding package to suit your needs and ensure your vision comes to life.

Speak to our functions manager to request a tour and complimentary consultation.

SPACES

THE GARDENS



EXCLUSIVE HIRE

The Gardens is available for exclusive hire for your next big milestone event.

Offering four versatile event spaces; The Canopy, The Pavilion, The Undercroft and Picnic Tables, as well as a private bar and dance floor which are all nestled in a luscious leafy garden.

SPACES

THE CANOPY

The Canopy offers a charming outdoor haven with hanging plants and native greenery.

Our most popular function space allows you to customise your floor plan and style the space to your needs.

SEATED
50 People

COCKTAIL
80 People

SPACES

THE PAVILION

The Pavilion offers a generous outdoor function and dining area complete with rustic wooden tables and bench seating.

With a gorgeous hanging garden overhead, the space is suitable for all weather conditions including clear retractable blinds and temperature controlled equipment making it functional all year round.

SEATED
70 People

COCKTAIL
100 People

SPACES

THE GREENHOUSE

The Greenhouse reveals a stunning hanging garden oasis set upon a backdrop of vibrant potted plants, custom mosaic floor and contemporary seating all bathed in natural sunlight and scenic views.

SEATED
80 People

COCKTAIL
100 People

GREENHOUSE LOUNGE

If you are looking for a more relaxed setting, our beautiful **Greenhouse Lounge** connecting from the Greenhouse offers contemporary coastal décor.

SEATED
40 People

COCKTAIL
60 People

CANAPÉ PACKAGES

STANDARD	CLASSIC	PREMIUM
• 6 canapés	• 4 canapés • 2 substantials	• 6 canapés • 2 substantials
$34 PP	**$44 PP**	**$56 PP**

ADD PIZZA BOARD TO ANY PACKAGE
$75

ADD ONE SUBSTANTIAL ITEM TO ANY PACKAGE
$8 PP

CANAPÉS

Tomato and Basil Bruschetta (vg)

Pumpkin Feta and Thyme Arancini (v)

Smokey Bacon and Cheese Arancini

Vegetarian Spring Rolls (gf)

Cheeseburger Spring Rolls

Petit Sausage Rolls with Chutney

Petit Beef Pies with Chutney

Petit Chicken and Leek Pie

Chicken Satay Skewers with Peanut Sauce (gf)

Cajan Beef Skewers (gf)

Mozzarella Fritti (v)

Crispy Lasagne Bites

Tomato, Caramelised Onion, Goats Cheese Tartlet (v)

Spinach and Ricotta Pastizzi (v)

Tempura Prawns

SUBSTANTIALS

Salt and Pepper Calamari Served with Chips and Lemon Aioli (gf)

Mediterranean Lamb Souvlaki with Pita Bread and Tzatziki

Buttermilk Fried Chicken Slider, House Slaw and Chipotle Mayo

Beer Battered Fish and Chips with Tartare Sauce

BBQ Pulled Pork Taco and Creamy Slaw

Pumpkin, Cashew and Lentil Slider with Avocado, Sour Cream and Sweet Chilli (v)

Middle Eastern Bowl, Falafel, Dolmades, Hummus and Pickles (vg)

DESSERT CANAPÉS

Mixed Petit Fours

Mini Profiteroles

Mini Pavlovas

Portuguese Tarts

• (gf) gluten free • (v) vegetarian • (vg) vegan

PLATTERS

PLATTERS TO SERVE 30 GUESTS
STARTING FROM $150

Mini Pavlovas

Petit Fours Desserts

Seasonal Fruit (v)

Mixed Savoury Sandwiches

Salt and Pepper Squid (gf)

Vegetarian Spring Rolls (v)

Cheeseburger Spring Rolls

Mini Sausage Rolls

Mini Beef Pies

Mini Quiche (Vegetarian Available)

Chorizo and Spinach Tartlets

Mixed Sliders (Wagyu Beef, Southern Fried Chicken and Vegetarian) – **$230**

Antipasto Board – **$250**

BANQUETS

TWO COURSE MEAL
Entree and Main

$68PP

THREE COURSE MEAL
Entree, Main and Dessert

$78PP

ALTERNATIVE SET MENU
Choose 2 options for each course

STARTERS

Charcuterie board: A selection of cured meats, cheese, olives, dips and wood-fired bread

Salt and pepper calamari, taramasalata, wood-fired bread, chilli and lemon aioli

Pork Bao Bun with pickled cabbage, Japanese mayo and herbs

Satay Chicken with lime, coriander, chili and hazelnuts (gf)

MAINS

Harrisa honey glazed pan fried chicken breast with season vegetables (gf)

Flank Steak with charred leak, potato and jus (gf)

Salmon with carrot puree, picked carrot, herbs and lemon

Prawn linguine, cherry tomatoes, garlic chilli, roquette and white wine (v)

Pumpkin, chickpea, lentil, kale, feta, pomegranate, pine nuts, zaatar (v) (gf)

Crumb lamb cutlets with caramelised onion, crushed chat potato, gremolata, jus and herbs

DESSERTS

Sticky date pudding, butterscotch and vanilla bean ice cream

Passionfruit cheesecake

Chocolate mud cake, Cointreau poached strawberries

Seasonal fruit salad (vg)

• (gf) gluten free • (v) vegetarian

EXPERIENCE STATIONS

GRAZING TABLE

A selection of cured meats, Australian and International cheeses served with an assortment of bread, olives and dips.

$30PP

Minimum 20 guests.

SPIT ROAST

Pork, Lamb or Beef Brisket **$950**

Choose any 3 Sides:
House Fries with Aioli
Roast Potatoes
Maple Glazed Carrots
Chargrilled Broccolini
Savoury Rice
Greek Salad
Caesar Salad
Toasted Pita Bread
Bread Rolls with Butter

Serves 15–20 guests. Requires 3 days pre-order in advance.

BEVERAGE PACKAGES

STANDARD

$40PP
2 hours

$50PP
3 hours

PREMIUM

$50PP
2 hours

$60PP
3 hours

Add **House Spirits** for an additional **$10PP** per hour.
Bar tab option available.

IMPRESS YOUR GUESTS WITH COCKTAILS ON ARRIVAL

Cocktail menu available on request.

STYLING & HIRE

BACKDROP ARCH

BACKDROP
White or Gold

WINE BARRELS
White or Brown

DONUT WALL

Pricing available upon request

EASEL

PEACOCK CHAIR

VASES

White and black table cloths and napkins available for hire

TERMS & CONDITIONS

By booking at The Ambarvale Hotel, you consent to adhere to the following terms & conditions.

NB: Function terms and conditions are subject to change. Please review your booking form carefully before signing and confirming your booking.

1. **CONFIRMATION DETAILS** Confirmation of functions must be made in writing by completing and signing the function contract attached.

2. **PAYMENT** A deposit payment of $250.00 is to be charged on confirmation of your function. Balance payment is then required 10 days prior to your function date along with your final numbers. Should your guests increase we will charge you accordingly. If your numbers decrease, there will be no refunds. If no alternate payment is made the total owing will be deducted from the credit card details provided on the booking form. For groups with pre-organised food and beverage menus, the full pre-ordered amount is due all other group will be invoiced for their full minimum spend requirements. Should you wish to extend your tab or purchase additional items on the night all payments are due by the conclusion of your event.

2. **CANCELLATIONS** If you wish to cancel your event, we require 4 weeks written notice in order to provide a refund of your deposit.

3. **MENU CONFIRMATION** Confirmation of menu selection is due 10 days prior to your function date, along with your final invoice. This is when we will also need to be notified of any dietary requirements. Should you wish to increase food orders after this cut off time, we cannot guarantee availability due to stock levels and preparation time for our kitchen.

4. **FUNCTION SPACES / AREAS** It is our priority to ensure your function is a great success. In our endeavours to accommodate your needs management reserves the right to relocate your function to a more desirable or appropriate space based on weather, event requirements or other.

5. **DECORATIONS** All decorations must be approved by The Ambarvale Hotel and must not use any form of adhesives. Damages to our furniture will incur a damage fee. No Confetti is allowed. Cleaning fee will apply.

6. **BYO** No external food or beverages may be brought onto the premises for consumption. Providing your own cake for your function is permitted but must be approved by management prior to the day.

7. **DAMAGES** Clients are fully responsible for any and all damages caused during the function.

8. **SECURITY** The booking of additional security for functions over 75 people will be passed on to the client.

9. **INSURANCE** The Ambarvale Hotel will not accept responsibility for the loss or damage to any equipment or merchandise left on the hotel's premises prior to, during or after the function.

10. **RESPONSIBLE SERVE OF ALCOHOL (RSA)** The Ambarvale Hotel prides itself on its responsible service of alcohol policy and in turn the reputation of its hotel facilities. Please be aware that whilst you are in the hotel you are on a licensed premise and as such intoxication is not permitted. It is the responsibility of both staff and those present at the function to adhere to this policy and any intoxicated persons will be forced to leave the premises. We ask for your utmost co-operation in this matter to ensure an enjoyable evening for all guests.

    We are happy to cater for underage guests at The Ambarvale Hotel. Please be aware that minors are required by law to be in the company and immediate presence of a parent or guardian at all times on licensed premises and must remain in an authorised area of the hotel. Minors must vacate the premises by 9pm unless approved by management. These include our function spaces, the bistro and outdoor areas. We require the names of all minors attending your function and the names of their legal guardians who will be responsible for them on the night.

    Our bar staff are trained in the responsible service of alcohol and will definitely not serve alcohol to minors. If another adult attending the party supplies a minor with alcohol, they would have committed an offence under the liquor act as listed above.

    We trust that you understand the responsibility the hotel is under in this respect.

11. **MINIMUM SPENDS** Minimum spends may apply for the exclusive use of an area. Minimum spends may be made up of food and beverage purchases but must be reached cross on payment. Minimum spends are subject to changed based on event requirements and time of year.

12. **FUNCTION MENUS** Function menus are available 7 days a week, provided they are pre-ordered.

    Minimum capacity for a function menu is 20 guests.

13. **CAKEAGE** Includes The Ambarvale Hotel cutting up the cake for you, plating on a platter or individual plates with dessert forks. We can also keep your cake refrigerated before it's time to serve.

14. **18TH AND 21ST BIRTHDAYS** We are open to hosting 18th and 21st birthday parties however if number of guests exceed 40 pax we do require you pay for a Security Guard as well as provide us with a holding bond. The bond will be refunded if there is no damage to property or underage drinking on site.

DISCLAIMER Please speak to our functions manager if you wish to host a bucks party

CONTACT US

For more information please
contact us on:

PHONE
02 4627 8309

EMAIL
functions@parrashospitality.com.au

We look forward to hosting you
at The Ambarvale Hotel

THE AMBARVALE HOTEL

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